

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/29/2015 **Business ID:** 117308FE
Business: ON THE GO

9134 WOODEND RD
 EDWARDSVILLE, KS 66111

Inspection: 77001481
Store ID:
Phone: 9134415700
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/29/15	11:00 AM	01:40 PM	2:40	0:01	2:41	0	
Total:			2:40	0:01	2:41	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 8 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

.. .. p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.	
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		..	p
<i>Fail Notes</i>	<div style="margin-bottom: 10px;"> 5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Plastic tray covering basin of handsink in warewashing area. Plastic tray is covered with dirty dishes from kitchen area.]</i> </div> <div> 6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handsink signage at handsink in consumer area.]</i> </div>							
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	<div style="margin-bottom: 10px;"> 3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In reach in cooler in pizza area, raw pork sausage, raw pork bacon and raw shell unpasteurized eggs stored on shelving over RTE green peppers and RTE jalapenos.]</i> </div> <div> 3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In reach in cooler in pizza area, raw pork bacon stored over RTE cheese slices, fully cooked sausage, and boxes of fully cooked gyro meat. In burrito assembly area, raw shell unpasteurized eggs stored over RTE sauces and fully cooked sausage in coke reach in cooler. Corrected on-Site, COS moved.]</i> </div>							

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Protection from Contamination

Y N O A C R

Fail Notes | 3-302.11(A)(2) | *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas*
[Raw chicken gizzards stored over raw ground beef in sliding door reach in cooler in kitchen.]

14. Food-contact surfaces: cleaned and sanitized.

.. p

Fail Notes | 4-601.11(A) | *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[Container holding sugar in kitchen soiled with heave food debris buildup. 7 pizza pans stored as clean on prep table in pizza corner with visible food debris buildup on surface. Chicken gizzards stored in container in reach in cooler in kitchen area with heavy food debris buildup on surface.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. . p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

.. p

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.*
[In hot box in burrito assembly area, mashed potatoes at 88F, cooked green beans at 113F. Ambient temp of cooler at 122.7F per lollipop thermometer. In large fried food hot box, fried chicken at 123F, fried chicken strips at 122F, fried fish at 128F. PIC turned up heat on units, but foods were not reheated to 165F. Food was made an hour prior, and would sell in next hour per PIC.]

20. Proper cold holding temperatures.

.. p

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[In coke cooler in burrito prep area, commercially prepped coleslaw at 52F, ambmient of cooler at 52.5F per lollipop thermometer. Made on-Site Pico at 61F. Employee stated it was made 2 hours prior from tomatoes from the walk in cooler. COS pico placed on ice.
]

21. Proper date marking and disposition.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Cooked pinto beans in reach in cooler in kitchen without a date on container. Employee stated they were cooked 6/26. COS dated.]</i></p>
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22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		..	p
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<i>Fail Notes</i>	<p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Bottle of dish detergent stored on prep table top next to can of pan spray and container of cooked chicken. On sanitize side of dish machine, bottle of cleaner, bottle of bleach and 2 more containers of cleaners stored next to trays of clean equipment.]</i></p>
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		p
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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30. Variance obtained for specialized processing methods.		p
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		..	p
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<i>Fail Notes</i>	<p>4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Hot hold unit in burrito assembly area at 122.7F, coke reach in cooler at 52.5F. Units not capable of holding PHF at 135F or above or 41F or below, respectively.]</i></p>
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32. Plant food properly cooked for hot holding.		p
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33. Approved thawing methods used.		p
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34. Thermometers provided and accurate.		p
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Food Identification		Y	N	O	A	C	R
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

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Fail Notes 3-602.11(C) Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.
[KC pastry donuts ingredient list is damaged.]

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p

37. Contamination prevented during food preparation, storage and display.

.. p

Fail Notes 3-305.11(A)(1) Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
[6 Boxes of chicken stored on floor in walk in cooler.]

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

.. .. p

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

.. p

Fail Notes 3-304.12(B) In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.
[2 Single use cups used as scoops in bags of sugar in soda syrup room.]

42. Utensils, equipment and linens: properly stored, dried and handled.

.. p

Fail Notes 4-903.11(A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.
[Boxes of paper towels stored on floor in storage room and in dish room. Single use utensils on back wall of consumer area stored in plastic holder soiled with dirt buildup.]

43. Single-use and single-service articles: properly used.

p

44. Gloves used properly.

p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

.. p

Fail Notes 4-102.11(A)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.
[(B1) Non food grade thank you bag used to hold non dairy creamer in soda syrup room.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending			Y	N	O	A	C	R
Fail Notes	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Plastic container holding pepperoni in pizza make table top with cracked off rim on entire side of container.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			p
This item has Notes. See Footnote 5 at end of questionnaire.								
47. Non-food contact surfaces clean.			..	p
Fail Notes	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Heavy food debris buildup on mixer for pizza dough. Food debris inside reach in cooler across from grill, food debris inside reach in freezer in kitchen.]</i>						
	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Handles to reach in freezer, doors of reach in cooler under pizza make table top, handles of reach in cooler with raw hamburger soiled with food debris buildup. Tracks of sliding door reach in cooler in pizza area in kitchen with heavy food debris buildup. Interior of make table top under pans soiled with heavy food debris buildup.]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p
Fail Notes	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [AVB on dish machine soiled with heavy limescale buildup.]</i>						
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			..	p
Fail Notes	5-501.113	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [Lids to outside dumpster left open.]</i>						
	5-501.115	<i>A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. [Old tires stacked up against enclosure for trash receptacle outside establishment.]</i>						
53. Physical facilities installed, maintained and clean.			..	p
Fail Notes	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Door under red bull cooler in consumer area on back wall is not attached to hinge.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.*
[Back kitchen area and back storage area has unused equipment taking up work space and storage space in dry storage room.]
 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[Tracks for single serve bottles of milk in reach in cooler doors of walk in cooler soiled with black mold/dirt buildup. 7 aged rodent droppings in dry storage room under shelving by door.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed	Education Title #10	Did You Wash 'Em Sign / Sticker
	Education Title #27	Hot and Cold Holding

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sysco

Footnote 2

Notes:

Cooked chicken pieces at 172F by grill top.

Footnote 3

Notes:

hot holding
gyro at 147F in hot case
sausage sandwich at 137F in hot case
pizza at 138F in hot case in service area
hot dog in rollers at 155F

Footnote 4

Notes:

Cold holding
in walk in cooler, chicken at 35F, milk surface at 39F
cooked beans in reach in cooler in kitchen at 38F, chicken gizzards (raw) at 42F in reach in cooler in kitchen
frozen foods frozen solid
in pizza make table top, pizza sauce at 43F
hot dog in sandwich cooler in consumer area at 38F

Footnote 5

Notes:

Strips in place for chlorine. 50ppm chlorine in dish machine.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/29/2015 **Business ID:** 117308FE
Business: ON THE GO

9134 WOODEND RD
EDWARDSVILLE, KS 66111

Inspection: 77001481
Store ID:
Phone: 9134415700
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/29/15	11:00 AM	01:40 PM	2:40	0:01	2:41	0	
Total:			2:40	0:01	2:41	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/09/15

Inspection Report Number 77001481

Inspection Report Date 06/29/15

Establishment Name ON THE GO

Physical Address 9134 WOODEND RD City EDWARDSVILLE
 Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 7/9